

Inspiration for this project was "But Is it a Sandwich?" [http://paninihappy.com/but-is-it-a-sandwich/]; Some lackluster attempts at research gathering at http://cooking.stackexchange.com/q/13102/67.

Results from "Is it a Pancake?"

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At the 2012 Code 600 Poster Party, the author presented a number of pancake and pancake-like items in the *Science as Food* competition. The goal was to show how different experience affects how we interpret words and phrases, and a seemingly simple word can't always used in conversation without misunderstanding. This example of *polysemy* (multiple related meanings) is especially insideous as we don't stop to ask for clarification as the word or phrase makes sense in context with our different definition.

This was an allegory to explain the need for shared meaning and the importance of knowing when a term may be problematic as it has different meaning to different communities.

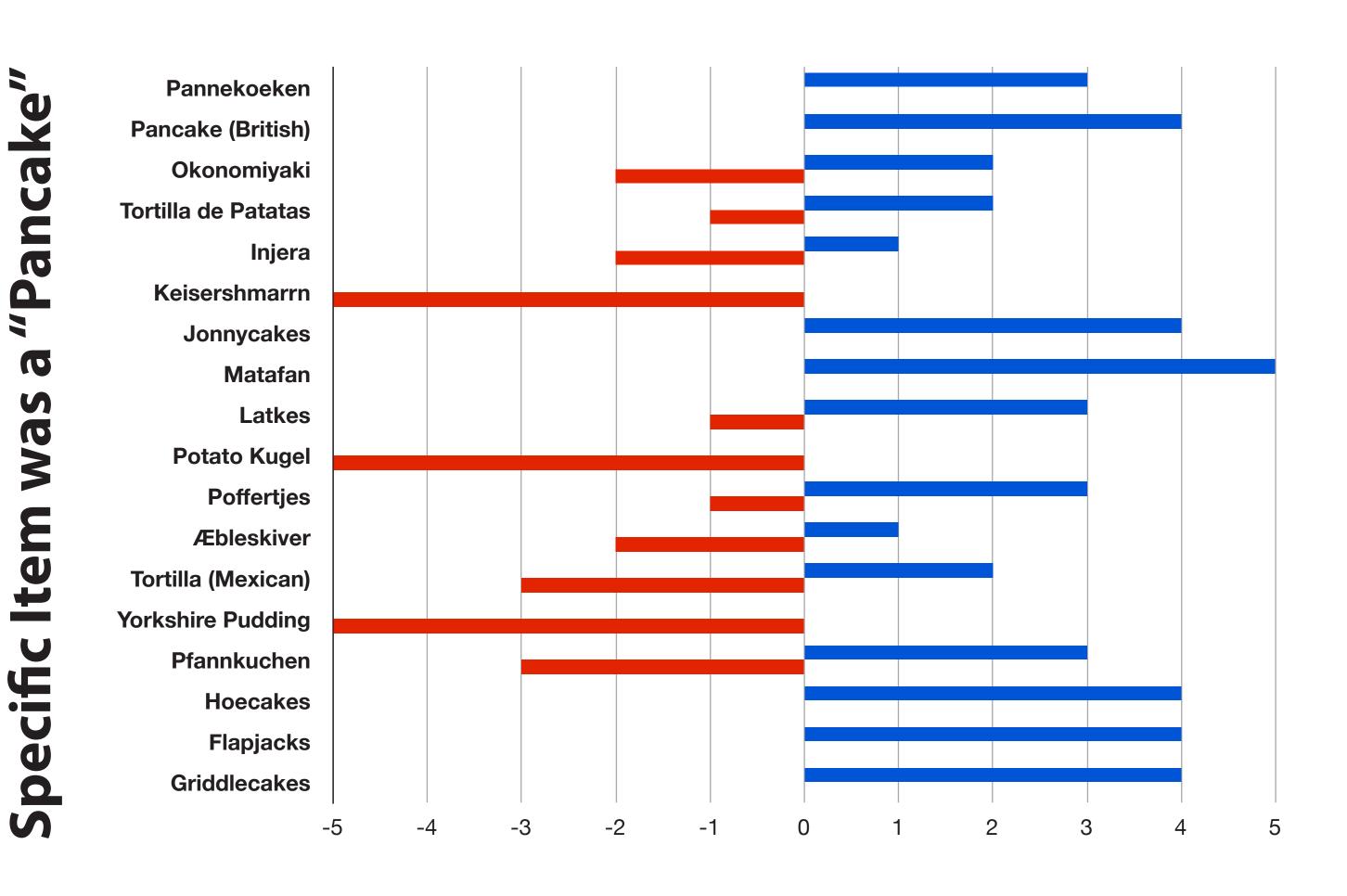
Although we did not perform a fully valid survey, as that was not our original intent, we found the responses as to what attributes defined a pancake to be surprising. As such, we present our combined results with some additional analysis.

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viscous batter light texture or not necessarily circular fluffy by light taste when cooked disk shaped or not necessarily circular shaped or not necessarily

Items Presented

	Label	Origin	Represent
16, 17 & 18	Hoecakes, Flapjacks & Griddlecakes	American	Chemically leavened pancakes, in a variety of sizes
2	Pancake	British	Unleavened pancakes; fill the pan; more crêpe-like
1	Pannekoeken	Dutch	Same as British pancakes, but not breakfast. Not necessarily sweet.
11	Poffertjes	Dutch	Yeast leavened; buckwheat, not wheat flour. A snack / street food (not breakfast). Not cooked on a flat surface.
12	Æbleskiver	Danish	Close to an American pancake in composition, but cooked in a special pan; not even close to flat (spherical).
7	Jonnycakes	American	Made from corn (not wheat). Don't necessarily have eggs or dairy.
13	Tortilla	Mexican	Same ingredients as Jonnycakes, but a dough not a batter.
9	Latkes	Jewish	Shredded vegetables; shallow fried
10	Potato Kugel	Jewish	Same ingredients as Latke, but baked in a pan. Savory (not sweet).
8	Matafan	Savoyard (Franco Provençal)	Egg white foam leavened; made with mashed potatoes but not a classic 'potato pancake'. Looks like an American pancake.
4	Tortilla de patatas	Spainish	Similar ingredients to Latkes, but a much different preparation. Not breakfast.
3	Okonomiyaki	Japanese	Another 'shredded vegetable' pancake, but not fried, and not primarily starch. Looks like a pizza.
15	Pfannkuchen	German	Translates to 'pancake'; baked in a pan; more popover-like.
14	Yorkshire Pudding	British	Similar to Pfannkuchen, but not sweet. Was intentionally not round.
6	Keisershmarrn	Austrian	Egg white foam leavened; dessert, not breakfast. Cooked, shredded, then cooked again.
5	Injera	Ethiopia	Fermented leavening; no eggs, dairy or wheat flour. Only cooked on one side. Not a main dish, more a utensil.



Categories of Attributes Used in Definitions

